

Nasi Goreng (Indonesian Fried Rice)

**JERNEJ KITCHEN**

NASI GORENG (INDONESIAN FRIED RICE)

Nasi Goreng, or Indonesian Fried Rice with chicken, is an incredibly flavorful dish that will make your taste buds dance and make your weeknight dinner fun.

- serves
4
people
- preparation:
15
minutes
- cook:
30
minutes
- total time:
45
minutes (+ rice resting)

cook the rice

Rinse the long-grain rice under running water or rinse well in a bowl of water. Drain and transfer to a pot. Add water and salt and place over high heat. Bring to a boil, reduce the heat to low, and cover with a lid. Cook for 12 minutes. Remove from the heat, fluff it up with a fork, and set aside for at least 2 hours, or even better, overnight.

KECAP MANIS (sweet soy sauce)

Combine light soy sauce, brown sugar, peeled garlic, cloves, star anise, and water in a saucepan. Place over high heat and bring to a boil. While stirring with a whisk, cook for 5 - 7 minutes for the sauce to reduce and thicken. Strain through a sieve and store in a bowl. Optionally place in an airtight container or glass, seal well, and keep refrigerated for up to 3 weeks.

NASI GORENG

Place a large, deep pan or wok over high heat. Add diced onion and carrot. Pan-fry for a minute. Cut the chicken breast into very thin strips. Add to a pan, fry for a minute, then add the Sambal Oelek, garlic, and a tablespoon of kecap manis sauce. Pan-fry for 2 minutes, then add the rice. Toss to combine, season lightly with salt, and add two tablespoons of kecap manis. Pan-fry for another 2 - 3 minutes while stirring regularly. Stir in the chopped scallion, toss to combine, and remove from the heat.

serve

Divide the Nasi Goreng between four plates. Add sliced cucumber and sliced tomatoes. Place a sunny-side egg on the rice, sprinkle with scallions and chili for spiciness, and serve.

rice

250 g (1 1/8 cups) long grain rice

500 ml (2 cups) water, for rice

½ tsp salt, for rice

sweet soy sauce (kecap manis)

250 ml (1 cup) light soy sauce

150 g (3/4 cup) brown sugar

2 garlic cloves

4 whole cloves, 1 star anise

60 ml (1/4 cup) water

Nasi goreng

2 tbsp canola oil

1 onion and 1/2 carrot

250 g (1/2 pound) chicken breast, skinless and boneless

½ tsp Sambal Oelek or freshly chopped chili

1 garlic clove, minced

greens of one scallion (spring onion)

to serve

½ cucumber

4 tomatoes

4 eggs sunny side up

½ scallion, chopped

½ diced chili (optional)

Tools and equipment

pot with a lid

saucepan

whisk

deep pan or wok pan

cutting board

kitchen knife

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